



Wolfgang Puck Catering at the
Georgia Aquarium

KOSHER CATERING SELECTIONS



Wolfgang Puck
catering

Food is pleasure, food is fun,
food is meant to be shared.



One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, at the Georgia Aquarium.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes.

Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States. So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that I put into my cooking.

Eat, Love, Live!

Wolfgang Puck

kosher menu

BUTLER PASSED HORS D'OEUVRES

ONE HOUR | FIVE SELECTIONS | \$20 PER PERSON



HORS D'OEUVRES

Grilled Chicken Satay with Spicy Dipping Sauce
Chicken Somosa with Tamarind Glaze
Beef Carpaccio on Garlic Crostini with Harrisa Aioli
Grilled Beef Satay with Spicy Dipping Sauce
Miniature Hamburgers with Horseradish Ketchup
Moroccan Cigars with Garlic Tahini
Lahamajeen [Tamarind and Pomegranate Spiced Beef in Spice Flatbread]
Arancini stuffed with Braised Short Ribs in Red Wine Sauce
Indonesian Steak Tartare on Sesame Wonton with Sweet Thai Chili Sauce
Shredded Duck Szechwan Pancake with Hoisin Sauce
Duck Confit with Pomegranate Honey Glaze
Mongolian Lamb Chops with Cilantro-Mint Vinaigrette
Mini Pulled Brisket Sandwich with Caraway Coleslaw

Sushi Balls with Tuna and Wasabi Soy Glaze
Smoked Salmon on Lemon Herb Blini with Salmon Pearls
House Smoked Whitefish Mousse on Toasted Challah Crostini
Spicy Tuna Tartare in Sesame Miso Cone
Seared Tuna Nicoise on Saffron Potato
Potato Gaufrette with Salmon Tartare and Horseradish
Steamed Homemade Gefilte Fish Dumpling with Spicy Soy Glaze

Mushroom Ravioli with Truffles
Sweet Pea Gnocchi Sautéed with Morels
Pumpkin Gnocchi Sautéed with Sage and Hazelnuts
Truffles Mini Matzoh Balls
Shiitake Pot Stickers
Vegetable Spring Rolls
Shiitake Tempura
Potato Pea Samosa
Potato Leek Knishes
Leek and Spinach "Rugalach"
Crispy Yukon Gold Latkes with Candied Apple Sauce
Chickpea Fries with Kalamata Olive Tapenade
Miniature Cones with Truffled Pommes Frites



kosher menu

A LA MINUTE DINNER SELECTIONS



FIRST COURSE (Please Select One)

- Chopped Vegetable Salad with Balsamic Vinaigrette
- Roasted Baby Beets with Frisee, Candied Walnuts and Balsamic Glaze
- Asian Salad with Grated Apple, Daikon, Kaiware and Ginger Vinegar
- Persimmon Salad with Baby Spinach, Pomegranate Seeds, and Balsamic Reduction
- Celery Root and Mesclun Greens with Roasted Apple Vinaigrette
- Grapefruit Salad with Candied Walnuts, Baby Spinach and Passion Fruit Vinaigrette
- Chinois Chicken Salad with Spicy Sesame Vinaigrette and Fried Wontons
- Seared Tuna Nicoise, Fingerling Potatoes, Kalamata Olives, Remoulade Sauce and Quail Eggs
- White Asparagus with Endive, Tomatoes and Balsamic Vinaigrette
- Grilled Vegetable Salad with Basil Vinaigrette



SECOND COURSE (Please Select One)

- Wild Mushroom Risotto
- Artichoke Ravioli
- Corn Agnolotti

ENTRÉE (Please Select One)

Fish | \$58 per person

- Roasted Salmon with Lemongrass Jasmine Rice, Sautéed Snow Peas and Thai Curry Sauce
- Miso Glazed Salmon, Wasabi Potatoes and Plum Wine Sauce
- Roasted Grouper with Sautéed Fennel, Citrus Salad and Pomegranate Reduction
- Coconut Crusted Salmon with "Risotto Style" Forbidden Rice and Scallion Cilantro Sauce
- Sesame Crusted Halibut with Lo Mein Noodles, Snow Peas and Ginger Beurre Blanc
- Roasted Red Pepper Snapper, White Lentils and Muhummarah Saffron Broth
- Szechwan Peppercorn Crusted Tuna
 - With Carrot Ginger Puree, Braised Greens and Citrus Cardamom Sauce



Poultry | \$58 per person

- Pomegranate Glazed Chicken with Couscous Pilaf, Braised Fennel and Mint Oil
- Roasted Stuffed Chicken Breast with Mild Mushrooms, Baby Spinach and Potato Puree
- Braised Chicken in Red Wine with Cipollini Onions, Potato- Parsnip Puree
- Herb Roasted Chicken with Kalamata Olives, Fennel, Pine-Nuts and Farro Pilaf
- Coriander Crusted Chicken with Toasted Bulgur Pilaf and Preserved Lemons
 - With Pomegranate Reduction



kosher menu

A LA MINUTE DINNER SELECTIONS CONTINUED...



Duck | \$65 per person

Pan Roasted Duck Breast Wild Rice and Roasted Fennel
With Dried Blueberry Red Wine Sauce

Moroccan Spiced Duck Breast with Moroccan Couscous, Candied Kumquats,
Orange Supremes and Citrus-Honey Reduction

Pan Roasted Duck Breast with Peppercorn-Star Anise Poached Pear, Black Quinoa,
Braised Greens, Candied Fennel and Anise Poaching Jus

Roasted Duck Breast with Braised Savoy Cabbage, Mustard Seed Spaetzle and
Guinness-Honey Reduction

Roasted Duck Breast with Duck Leg Ravioli and Glazed Chestnuts, Parsnips and Carrots,
Wilted Spinach and Duck Essence



Short Ribs | \$65 per person

Braised Short Ribs with Black and White Rice, Chinese Long Beans, Sautéed Shiitake
Mushrooms

Braised Short Ribs with Garlicky Potato- Parsnip Puree, Sautéed Swiss Chard, Pan Jus

Braised Short Ribs with Horseradish Mash, Sautéed Baby Spinach, Pan Jus

Veal

Slow Braised Veal Osso Buco with Sweet Potato Puree, Caramelized Seasonal Squashes
and Gremolata | \$65 per person

Roasted Veal Chops with Israeli Couscous, Grilled Eggplant, Babaghanoush
Pomegranate Glaze and Spicy Harissa Aioli | \$85 per person

Roasted Veal Chops with Potato Galette, Braised Swiss Chard, Candied Shallots and
Rosemary Pan Jus | \$85 per person

Roasted Veal Chops with Roasted Winter Root Vegetables, Sautéed Chard and
Red Wine Reduction | \$85 per person

Roasted Veal Porcini Crusted Chop, Mushroom and Barley Pilaf, Braised Greens
With Red Wine Redux | \$85 per person

Lamb | \$75 per person

Slow Braised Lamb, Dried Mediterranean Fruits, Moroccan Spices Served
With Moroccan Couscous and Preserved Lemons

Pistachio Crusted Lamb

With Israeli Couscous, Fennel and Pomegranate Syrup

Roasted Lamb

With Braised Leeks, Fingerling Potatoes, Grain Mustard and Cognac Reduction

Honey Ginger Glazed Rack of Lamb

With Forbidden Black Rice, Pea Salad, Pea Shoots, and Hoisin Sauce



kosher menu

A LA MINUTE DINNER SELECTIONS CONTINUED...



DESSERT (Please Select One)

Brown Sugar Ginger Cake, Poached Pear

Peanut Butter and Jelly Marjolaine, (Crispy Layers of Peanut Meringue)

Individual Pistachio Cakes, Pistachio Anglaise, Raspberry Coulis

Warm Chocolate Lava Cakes and Passion Fruit Sabayon

Vanilla Bean Banana Chiboust, Bruleed Bananas and Chocolate Sauce

Pineapple Upside-Down Cake

Candied Cranberry Rugalach

Gingerbread Bread Pudding, Brown Sugar Sabayon

Sticky Rice Pudding in Chocolate Orange Cup

BEVERAGE

Assorted Hot Herbal Teas

Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee

Cream and Sweeteners



kosher menu

RECEPTION STATIONS

TWO STATIONS, PLUS DESSERT | \$65 PER PERSON
THREE STATIONS, PLUS DESSERT | \$70 PER PERSON
PRICE BASED ON A MINIMUM OF 150 GUESTS

CHINOIS

Chinois Chicken Salad
With Spicy Sesame Vinaigrette and Fried Wontons
Roasted Chinese Duck with Plums
Mongolian Grilled Lamb Chops
With Cilantro Mint Vinaigrette
Stir Fried Szechwan Green Beans
Vegetable Lo-Mein with Black Bean Sauce

SPAGO

Roasted Bean and Mesclun Greens
With Toasted Hazelnuts and Citrus-Shallot
Vinaigrette
Vine Ripened Tomatoes, Basil, Olive Oil, and
Aged Balsamic
Pan Roasted Chicken with Garlic Sauce
Sliced Grille Côte de Bœuf

TRATTORIA DEL LUPO

Tomato Basil Risotto
Rigatoni with Traditional Bolognese
Chicken Scarpariello with Hot and Sweet Peppers
Assorted Biscotti and Italian Style Pastries

ASIAN

Chicken Salad
With Bean Sprouts, Crushed Peanuts and
Ginger Lemongrass Dressing
Beef and Broccoli in Spicy Garlic Sauce
Vegetable Stir-Fried Rice
Hong Kong Salmon
With Julienne Ginger, Cilantro, Jalapeño and
Green Onion

ITALIAN

Rigatoni with Garlic and Rapini
Fusilli with Sun-Dried Tomatoes, Pine-Nuts
Chicken Marsala with Farm Mushrooms
Farfalle with Broccoli, Sun Dried Tomatoes,
Garlic and Olive Oil
Three Bean Salad, Spago Style
Herbed Focaccia



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RECEPTION STATIONS CONTINUED...

SOUTHERN

Honey-Stung Chicken
Soy and Ginger Lacquered Salmon off the Barbecue
Mashed Potatoes and Gravy
Sweet Corn off the Cob
Granny Nanny's Corn Bread

CARIBBEAN

Red Beans and Rice
Jerk Chicken
Fried Plantains
Braised Greens Jamaican Style

BISTRO

Rare Roast Beef with Chinese Mustard and Arugula on Herb Focaccia
Roasted Salmon with Caramelized Fennel and Black Olive Nâge and Celery Root Puree
Roasted Beets with Mesclun Greens, Crushed Hazelnuts and Shallot Citrus Vinaigrette
Sautéed Summer Vegetables
Assorted Wolfgang Puck Breads, Butter and Lavosh

SUSHI

Menu Created for Each Event
Chef Fee | \$250
*Additional Pricing will Apply.

DESSERT

Matzoh Baklava
Raspberries, Blackberries in Red Wine Syrup and Almond Meringues
Flourless Chocolate Cake
Brown Sugar Ginger Cake, Poached Pear



kosher bar

BAR PACKAGES



PREMIUM BAR

One Hour	\$18 per guest
Two Hours	\$22 per guest
Three Hours	\$28 per guest
Four Hours	\$32 per guest

Premium Brands to include:

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum, Makers Mark Bourbon, Crown Royal Canadian Whiskey, Chivas Scotch and Milagro Tequila

Premium Kosher Wine:

Baron Herzog Syrah
Baron Herzog Chenin Blanc
Baron Herzog White Zinfandel

Imported and Domestic Beer

Bars include Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins
Additional charge to extend bar is \$5 per guest, per hour.

EXECUTIVE BAR

One Hour	\$16 per guest
Two Hours	\$20 per guest
Three Hours	\$24 per guest
Four Hours	\$28 per guest

Brands to include:

Absolut Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Whiskey, Dewar's Scotch and Jose Cuervo Tequila

Kosher House Wine:

Alfasi Merlot
Alfasi Chardonnay
Baron Herzog White Zinfandel

Imported and Domestic Beer

Bars include Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins
Additional charge to extend bar is \$5 per person, per hour.



kosher bar

BAR PACKAGES



BEER & WINE

One Hour	\$14 per guest
Two Hours	\$17 per guest
Three Hours	\$20 per guest
Four Hours	\$22 per guest

Beer and Wine Bar includes:

Premium Kosher White and Red House Wines, Imported and Domestic Beer, Assorted Sodas and Bottled Water, Ice and Napkins

Additional charge to extend bar is \$5 per person, per hour.

CONSUMPTION BAR

Premium Cocktails	\$8
Executive Cocktails	\$7
House Wine	\$7
Domestic Beer	\$5
Imported Beer	\$6
Cordials	\$8
Assorted Sodas	\$3
Bottled Water	\$3

Bartender	\$150 per 100 guests
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CASH BAR

Premium Cocktails	\$8.50
Executive Cocktails	\$7.50
House Wine	\$7.50
Domestic Beer	\$5.50
Imported Beer	\$6.50
Cordials	\$9
Assorted Sodas	\$3
Bottled Water	\$3

Bartender	\$150 per 100 guests
Cashier	\$150 per 100 guests



kosher bar

WINE LIST



WHITE

Alfasi Chardonnay	\$32
Baron Herzog Chenin Blanc	\$36
Baron Herzog Chardonnay	\$47
Weinstock Chardonnay	\$54

RED

Alfasi Merlot	\$32
Baron Herzog Syrah	\$45
Weinstock Cabernet	\$54

SPARKLING

Baron Herzog Brut	\$40
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event planning

Designing Your Menu Inspiration, Imagination and Invention

These are the things that make us special. This is the mission that drives the dedicated team at Wolfgang Puck Catering. Quality ingredients and culinary expertise are a given. The true difference is our restaurant quality experience, which is a celebration of good company, good food and life itself.

Our Restaurant Quality Cuisine

Ours is the inventiveness and craft of an artist. Our fine-dining roots inspire a unique approach to catering using only the freshest seasonal ingredients. For ten or two thousand, all items are prepared “a la minute” to create restaurant quality cuisine. Seated event guests will enjoy sweep service style from our butlers.

A Passion for the Details

Wolfgang Puck Catering promises that every event is a flawless, effortless occasion for you. We ensure quality and innovation in everything that we do. We will make you the consummate host with fine modern tableware, impeccable attention to detail, wines carefully chosen by our Sommelier, and cutting-edge cuisine.

It's Whatever You Want

Our award winning chefs bring a superior level of creativity and flavor to the kitchen. Wolfgang's devotion to the essence of taste - the ripest tomato, the sweetest strawberry, and the most aromatic truffle - is manifest on every plate. Ethnic, dietary, and seasonal variations are never a challenge.

An Experienced and Professional Team

Our team of chefs, planners and waiters are supreme producers - dedicated to the celebration of life through good food and company. Developing a personal relationship with each client to uncover your preferences and unspoken wishes will allow us to customize each event and fulfill individual needs as they evolve. Our unequalled server-to-guest ratio provides warm and friendly service, with professional, restaurant-quality finesse.

Kosher Supervision

The Atlanta Kashruth Commission will oversee all details of your dinner in our kosher kitchen at the Georgia Aquarium. The Kashruth Commission will charge a fee for it's services the day of the event as well as any additional preparation days required.



event planning

Georgia Aquarium

The Georgia Aquarium! With over eight million gallons of fresh and marine water, your guests will experience everything from whale sharks and beluga whales, to an action packed 4-D Theater and our new Dive Program. Have a diver welcome your guests from inside Ocean Voyager! The Aquarium's new state of the art sound system will allow our diver to talk to your guests directly from our 6.3 million gallon exhibit. Our Behind the Scenes Tour is a very special way to have your guests experience the Georgia Aquarium. Tours are available both for daytime and evening events and we have several formats.

Seafood Watch Program

The Georgia Aquarium is proud to partner with the ground-breaking Seafood Watch program developed by the Monterey Bay Aquarium. Seafood Watch's mission is to educate and empower consumers and businesses to make choices promoting healthy oceans and sustainable resources. The Georgia Aquarium is committed to inspiring conservation of our oceans, and to supporting sustainable sources in our purchasing. Seafood Watch partners with the Seafood Choices Alliance, an association which works with professionals in the food industry toward the common goal of creating a demand for sustainable seafood and global responsibility. For a pocket guide and more information on the Seafood Watch program, please visit www.seafoodwatch.org

WELL™ Wolfgang Puck's Commitment to the Environment

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative, tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible. For more information on Wolfgang's company-wide WELL™ program, please visit www.wolfgangpuck.com

Wolfgang Puck, A World of Influence

Wolfgang Puck's culinary genius continues to define the creative edge of American dining after more than two decades. Wolfgang has been praised by critics, revered by fellow chefs and celebrated by international leaders in entertainment, business, and politics. Wolfgang Puck Catering delivers the Chef's legendary passion for food and entertaining to your Gala, Meeting or special family occasion at Georgia Aquarium.

Lastly

Buffet menu pricing is based on 2 hours of service and a minimum number of guests. If additional time or a lower guest count is required, additional charges may apply. Menu prices do not include applicable room rental fees, 22% service charge and tax. Please consult your Catering Sales Manager for more details.

We take the responsibility that you have given us very sincerely and look forward to your successful event. Live. Love. Eat!





GEORGIA AQUARIUM



Wolfgang Puck

catering

Wolfgang Puck Catering is proud to offer the finest in Kosher Catering.
Our Kosher Meat kitchen is supervised by the Atlanta Kashruth Commission.
The event fee for Kashruth Supervision will vary depending on the size of your group.
For groups over 200, an additional Rabbi is required.

Georgia Aquarium
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